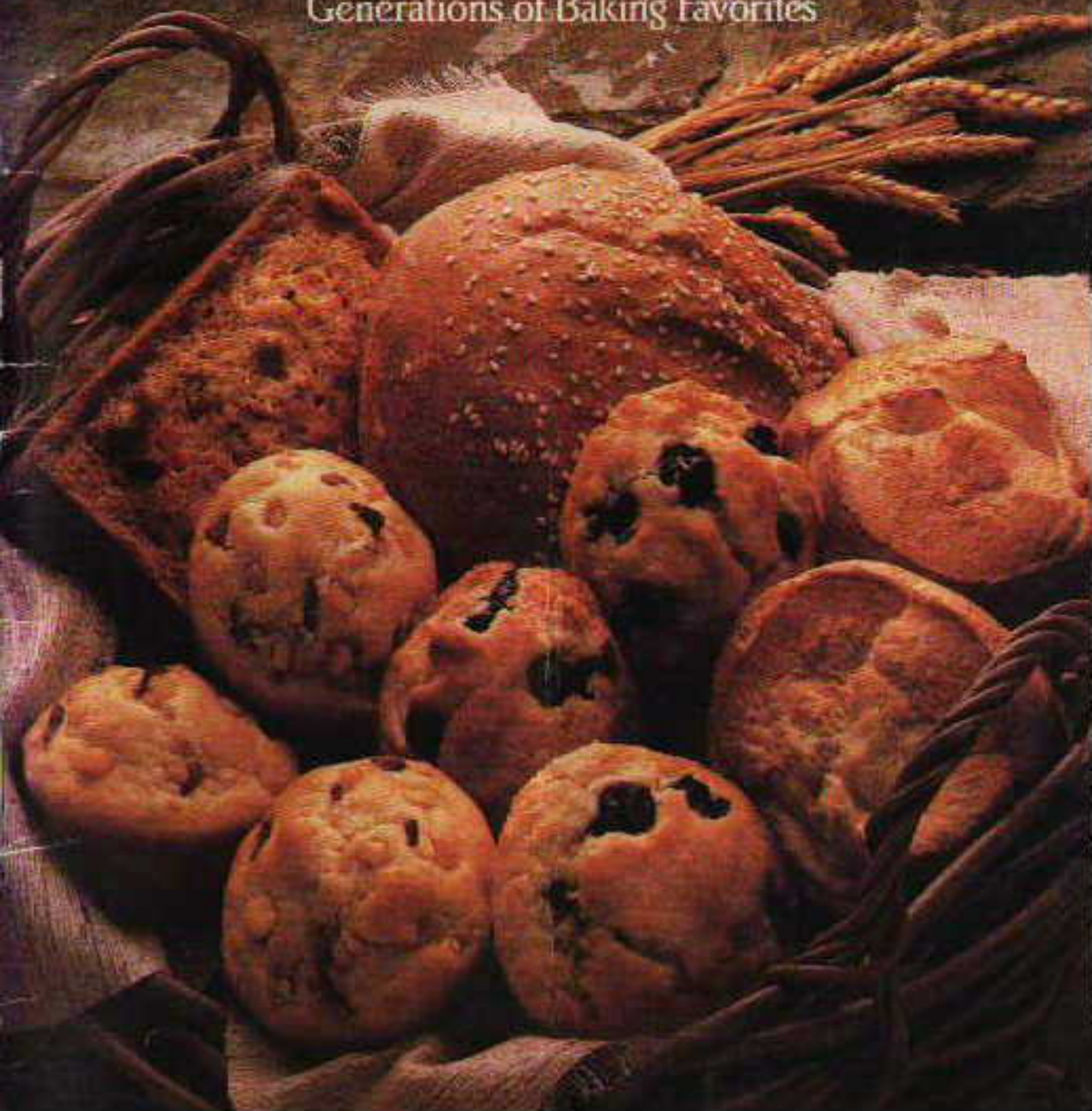




**FREE**  
When you buy 2 packages  
of Pillsbury's BEST® Flour

# LoVin' from the Oven

Generations of Baking Favorites





# Contents



## The Cookie Jar

Old-fashioned favorite cookies and bars

Pages 2-11



## The Dessert Table

Cakes and other special favorites

Pages 12-21



## The Bread Basket

Quick breads, muffins and more

Pages 22-33



## The Holiday Home

Delicious ideas for every special day of the year

Pages 34-44

## Baking Tips

Pages 45-48



Peanut Butter Cookies  
Chocolate Chip Cookies



# The Cookie Jar

Old-fashioned favorite  
cookies and bars







## Peanut Butter Cookies



- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  cup firmly packed brown sugar
- $\frac{1}{2}$  cup margarine or butter, softened
- $\frac{1}{2}$  cup peanut butter
- 2 tablespoons milk
- 1 teaspoon vanilla
- 1 egg
- $1\frac{1}{4}$  cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt

Heat oven to  $375^{\circ}\text{F}$ . In large bowl, beat sugar, brown sugar and margarine until light and fluffy. Add peanut butter, milk, vanilla and egg; beat well. Lightly spoon flour into measuring cup; level off. Add flour, baking soda and salt; mix well. Shape dough into 1-inch balls. Place 2 inches apart on ungreased cookie sheets; flatten balls in crisscross pattern with fork dipped in sugar. Bake at  $375^{\circ}\text{F}$  for 10 to 12 minutes or until golden brown.  $3\frac{1}{2}$  dozen cookies.

**Peanut Blossoms:** Shape dough into 1-inch balls; roll in sugar. Place 2 inches apart on ungreased cookie sheets; do not flatten. Bake as directed above. Immediately top each cookie with a milk chocolate candy kiss, pressing down firmly so cookie cracks around edge.

### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 COOKIE		PERCENT U.S. RDA PER SERVING
CALORIES	80	PROTEIN
PROTEIN	2g	VITAMIN A
CARBOHYDRATE	15g	VITAMIN C
FAT	4g	THIAMINE
SODIUM	100mg	RIBOFLAVIN
POTASSIUM	40mg	NIACIN
		CALCIUM
		IRON

\*Contains less than 2% of the U.S. RDA of this nutrient.



## Chocolate Chip Cookies



- 3/4 cup firmly packed brown sugar**
- 1/2 cup sugar**
- 1/2 cup margarine or butter, softened**
- 1/2 cup shortening**
- 1 1/2 teaspoons vanilla**
- 1 egg**
- 1 3/4 cups Pillsbury's BEST® All Purpose or Unbleached Flour**
- 1 teaspoon baking soda**
- 1/2 teaspoon salt**
- 6-oz. pkg. (1 cup) semi-sweet chocolate chips**
- 1/2 cup chopped nuts or sunflower nuts, if desired**

Heat oven to 375°F. In large bowl, beat brown sugar, sugar, margarine and shortening until light and fluffy. Add vanilla and egg; beat well. Lightly spoon flour into measuring cup; level off. Add flour, baking soda and salt; mix well. Stir in chocolate chips and nuts. Drop by teaspoons 2 inches apart onto ungreased cookie sheets. Bake at 375°F. for 8 to 10 minutes or until light golden brown. Cool 1 minute; remove from cookie sheets. 4 dozen cookies.

**Chocolate Chip Cookie Bars:** Spread dough in ungreased 13x9-inch pan. Bake at 375°F. for 15 to 25 minutes or until light golden brown. Cool completely. Cut into bars. 36 bars.

### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 COOKIE	PERCENT U.S. RDA PER SERVING
CALORIES 100	PROTEIN *
PROTEIN 1g	VITAMIN A *
CARBOHYDRATE 11g	VITAMIN C *
FAT 8g	THIAMINE 2%
SODIUM 75mg	RIBOFLAVIN *
POTASSIUM 35mg	NIACIN *
	CALCIUM *
	IRON 2%

\*Contains less than 2% of the U.S. RDA of this nutrient.

## Salted Nut Bars



- 3 cups Pillsbury's BEST® All Purpose or Unbleached Flour**
- 1 1/2 cups firmly packed brown sugar**
- 1 cup margarine or butter, softened**
- 1 teaspoon salt**
- 1/2 cup corn syrup**
- 2 tablespoons margarine or butter**
- 1 tablespoon water**
- 1 cup butterscotch chips**
- 2 cups mixed nuts or cocktail peanuts**

Heat oven to 350°F. Lightly spoon flour into measuring cup; level off. In large bowl, combine flour, brown sugar, 1 cup margarine and salt; blend well. Press in ungreased 15x10 inch jelly roll pan or two 9-inch square pans. Bake at 350°F. for 10 to 12 minutes. In small saucepan, combine corn syrup, 2 tablespoons margarine, water and butterscotch chips; boil 2 minutes, stirring constantly. Sprinkle nuts over partially baked crust. Pour cooked mixture over nuts. Return to oven and bake an additional 10 to 12 minutes or until golden brown. Cool completely. Cut into bars. 48 bars.

### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 BAR	PERCENT U.S. RDA PER SERVING
CALORIES 150	PROTEIN 2%
PROTEIN 1g	VITAMIN A 2%
CARBOHYDRATE 18g	VITAMIN C *
FAT 8g	THIAMINE 4%
SODIUM 100mg	RIBOFLAVIN 2%
POTASSIUM 55mg	NIACIN 2%
	CALCIUM *
	IRON 4%

\*Contains less than 2% of the U.S. RDA of this nutrient.







## Favorite Fudge Brownies



### BAR

- 5 oz. (5 squares) unsweetened chocolate, cut into pieces
- $\frac{3}{4}$  cup butter or margarine
- 1 tablespoon vanilla
- $2\frac{1}{4}$  cups sugar
- 4 eggs
- $1\frac{1}{3}$  cups Pillsbury's BEST® All Purpose or Unbleached Flour
- $1\frac{1}{2}$  cups coarsely chopped nuts

### FROSTING

- $1\frac{1}{2}$  cups powdered sugar
- 2 tablespoons unsweetened cocoa
- $\frac{1}{4}$  cup butter or margarine, softened
- 1 egg
- $\frac{1}{2}$  teaspoon vanilla
- Whole pecans or walnuts, if desired

Heat oven to  $375^{\circ}\text{F}$ . Grease  $13\times 9$ -inch pan. In small saucepan over low heat, melt chocolate and  $\frac{1}{4}$  cup butter, stirring constantly until well blended. Remove from heat. Stir in 1 tablespoon vanilla; set aside.

In large bowl, beat sugar and 4 eggs about 7 minutes or until sugar is dissolved. Lightly spoon flour into measuring cup; level off. Fold flour, chocolate mixture and nuts into egg mixture just until blended. Pour batter into prepared pan. Bake at  $375^{\circ}\text{F}$ . for 25 to 35 minutes. (Do not overbake.) Cool completely.

In small bowl, blend all frosting ingredients until smooth. Spread over cooled bars. Refrigerate 1 hour; cut into bars. Garnish each bar with whole pecan. Store in refrigerator. 36 bars.

#### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 BAR		PERCENT U.S. RDA PER SERVING
CALORIES	190	PROTEIN 4%
PROTEIN	$\frac{3}{4}$	VITAMIN A 38%
CARBOHYDRATE	18g	VITAMIN C *
FAT	12g	THIAMINE 4%
SODIUM	65mg	RIBOFLAVIN 2%
POTASSIUM	70mg	NIACIN *
		CALCIUM *
		IRON 4%

\*Contains less than 2% of the U.S. RDA of this nutrient.





## Salted Peanut Chews

Bake-Off® Winner



### CRUST

- 1 1/2 cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 2/3 cup firmly packed brown sugar
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 1/2 cup margarine or butter, softened
- 1 teaspoon vanilla
- 2 egg yolks
- 3 cups miniature marshmallows

### TOPPING

- 2/3 cup corn syrup
- 1/4 cup margarine or butter
- 2 teaspoons vanilla
- 12-oz. pkg. (2 cups) peanut butter chips
- 2 cups crisp rice cereal
- 2 cups salted peanuts

Heat oven to 350°F. Lightly spoon flour into measuring cup; level off. In large bowl, combine all crust ingredients except marshmallows on low speed until crumbly. Press firmly in bottom of ungreased 13x9-inch pan. Bake at 350°F. for 12 to 15 minutes or until light golden brown. Immediately sprinkle with marshmallows. Return to oven for 1 to 2 minutes or until marshmallows just begin to puff. Cool while preparing topping.

In large saucepan, heat corn syrup, 1/4 cup margarine, 2 teaspoons vanilla and peanut butter chips just until chips are melted and mixture is smooth, stirring constantly. Remove from heat; stir in cereal and nuts. Immediately spoon warm topping over marshmallows and spread to cover. Refrigerate until firm; cut into bars. 36 bars.

#### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 BAR

CALORIES	210
PROTEIN	5g
CARBOHYDRATE	23g
FAT	11g
SODIUM	170mg
POTASSIUM	125mg

PERCENT U.S. RDA PER SERVING

PROTEIN	8%
VEITAMIN A	4%
VEITAMIN C	7%
THIAMINE	4%
RIBOFLAVIN	2%
NIACIN	15%
CALCIUM	2%
IRON	6%

\*Contains less than 2% of the U.S. RDA of this nutrient.



## Fresh Orange Cookies



- 1½ cups sugar
- 1 cup margarine or butter, softened
- 1 cup dairy sour cream
- 2 eggs
- 4 cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- ⅔ cup orange juice
- 3 tablespoons grated orange peel

### FROSTING

- ¼ cup margarine or butter, melted
- 2 cups powdered sugar
- 1 tablespoon grated orange peel
- 2 to 3 tablespoons orange juice

Heat oven to 375°F. In large bowl, beat sugar and margarine until light and fluffy. Add sour cream and eggs; beat well. Lightly spoon flour into measuring cup; level off. Add flour, baking soda, baking powder, salt, orange juice and 3 tablespoons grated orange peel; mix well. Drop by rounded teaspoons onto ungreased cookie sheets. Bake at 375°F. for 8 to 11 minutes or until edges are light golden brown. Immediately remove from cookie sheets.

In small bowl, combine all frosting ingredients; beat until smooth. Frost warm cookies. 6 dozen cookies.

NUTRITION INFORMATION PER SERVING		
SERVING SIZE: 1 COOKIE		
CALORIES	90	PERCENT U.S. RDA PER SERVING
PROTEIN	1g	PROTEIN
CARBOHYDRATE	13g	VITAMIN A
FAI	4g	VITAMIN C
SODIUM	75mg	THIAMINE
POTASSIUM	20mg	RIBOFLAVIN
		NIACIN
		CALCIUM
		IRON

\*Contains less than 2% of the U.S. RDA of this nutrient

## Snickerdoodles



- 1½ cups sugar
- ½ cup margarine or butter, softened
- 1 teaspoon vanilla
- 2 eggs
- 2¼ cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 1 teaspoon cream of tartar
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 2 tablespoons sugar
- 2 teaspoons cinnamon

Heat oven to 400°F. In large bowl, beat 1½ cups sugar and margarine until light and fluffy. Add vanilla and eggs; beat well. Lightly spoon flour into measuring cup; level off. Add flour, cream of tartar, baking soda and salt; mix well. In small bowl, combine 2 tablespoons sugar and cinnamon. Shape dough into 1-inch balls; roll balls in sugar cinnamon mixture. Place 2 inches apart onto ungreased cookie sheets. Bake at 400°F. for 8 to 10 minutes or until set. Immediately remove from cookie sheets. 4 dozen cookies.

**Chocolate Snickerdoodles:** One half cup unsweetened cocoa can be substituted for ½ cup of all purpose flour. Bake at 400°F. for 6 to 9 minutes or until set. 5½ dozen cookies.

### Whole Wheat Snickerdoodles:

A combination of 1 cup whole wheat flour and 1 cup all purpose flour can be substituted for all purpose flour. Bake at 350°F. for 10 to 14 minutes or until set. 4 to 5 dozen cookies.

NUTRITION INFORMATION PER SERVING		
SERVING SIZE: 1 COOKIE		
CALORIES	70	PERCENT U.S. RDA PER SERVING
PROTEIN	1g	PROTEIN
CARBOHYDRATE	12g	VITAMIN A
FAT	2g	VITAMIN C
SODIUM	40mg	THIAMINE
POTASSIUM	10mg	RIBOFLAVIN
		NIACIN
		CALCIUM
		IRON

\*Contains less than 2% of the U.S. RDA of this nutrient





Almondoodles  
Fresh Orange Cookies









## Sunburst Lemon Bars



## CRUST

2 cups Pillsbury's BEST® All Purpose or Unbleached Flour

½ cup powdered sugar

1 cup margarine or butter, softened

## FILLING

4 eggs, slightly beaten

2 cups sugar

¼ cup flour

1 teaspoon baking powder

¼ cup lemon juice

## GLAZE

1 cup powdered sugar

2 to 3 tablespoons lemon juice

Heat oven to 350°F. Lightly spoon flour into measuring cup; level off. In large bowl, combine 2 cups flour, ½ cup powdered sugar and margarine at low speed until crumbly. Press mixture evenly in bottom of ungreased 13x9-inch pan. Bake at 350°F for 20 to 30 minutes or until light golden brown.

In large bowl, combine eggs, sugar, ¼ cup flour and baking powder; blend well. Stir in lemon juice. Pour mixture over warm crust. Return to oven and bake 25 to 30 minutes or until top is light golden brown. Cool completely.

In small bowl, combine powdered sugar and enough lemon juice for desired glaze consistency; blend until smooth. Drizzle over cooled bars. Cut into bars. 36 bars.

## NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 BAR		PERCENT U.S. RDA PER SERVING	
CALORIES	150	PROTEIN	2%
PROTEIN	2g	VITAMIN A	4%
CARBOHYDRATE	22g	VITAMIN C	3%
FAT	4g	THIAMINE	4%
SODIUM	75mg	RIBOFLAVIN	2%
POTASSIUM	20mg	NIACIN	2%
		CALCIUM	2%
		IRON	2%

\*Contains less than 2% of the U.S. RDA of this nutrient.

½ cup powdered sugar

1 cup margarine or butter, softened

2 teaspoons vanilla

2 cups Pillsbury's BEST® All Purpose or Unbleached Flour

1 cup finely chopped or ground almonds or pecans

¼ teaspoon salt

**Powdered sugar**

Heat oven to 325°F. In large bowl, beat ½ cup powdered sugar, margarine and vanilla until light and fluffy. Lightly spoon flour into measuring cup; level off. Add flour, almonds and salt; mix until dough holds together. Shape into 1-inch balls. Place 1 inch apart on ungreased cookie sheets. Bake at 325°F for 15 to 20 minutes or until set but not brown. Immediately remove from cookie sheets. Cool slightly; roll in powdered sugar. Cool completely; roll again in powdered sugar. 5 dozen cookies.

## NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 COOKIE		PERCENT U.S. RDA PER SERVING	
CALORIES	70	PROTEIN	2%
PROTEIN	1g	VITAMIN A	2%
CARBOHYDRATE	8g	VITAMIN C	2%
FAT	4g	THIAMINE	2%
SODIUM	45mg	RIBOFLAVIN	2%
POTASSIUM	25mg	NIACIN	2%
		CALCIUM	2%
		IRON	2%

\*Contains less than 2% of the U.S. RDA of this nutrient.







our Cream Pound Cake



# The Dessert Table

Cakes and other special  
favorites





## Sour Cream Pound Cake

- 2 3/4 cups sugar  
1 1/2 cups butter or margarine, softened  
1 teaspoon vanilla  
6 eggs  
3 cups Pillsbury's BEST® All Purpose or Unbleached Flour  
1 teaspoon grated orange or lemon peel  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1 cup dairy sour cream

Heat oven to 350°F. Generously grease and lightly flour 12-cup fluted tube pan. In large bowl, beat sugar and butter until light and fluffy. Add vanilla and eggs one at a time, beating well after each addition. Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, orange peel, baking powder and salt. Add dry ingredients alternately with sour cream, beating well after each addition. Pour batter into prepared pan. Bake at 350°F. for 55 to 65 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes; invert onto serving plate. Cool completely. 16 servings.

TIP: Cake can be baked in two 9x5-inch loaf pans. Bake at 350°F. for 60 to 70 minutes.

HIGH ALTITUDE—Above 3500 Feet: Decrease sugar to 2 1/2 cups. Bake at 375°F. for 55 to 65 minutes.

NUTRITION INFORMATION PER SERVING		
SERVING SIZE: 1/16 OF RECIPE		
CALORIES	440	PERCENT U.S. RDA PER SERVING
PROTEIN	5g	PROTEIN 8%
CARBOHYDRATE	53g	VITAMIN A 11%
FAI	23g	VITAMIN C *
SODIUM	290mg	THIAMINE 10%
POTASSIUM	75mg	RIBOFLAVIN 10%
		NIACIN 6%
		CALCIUM 4%
		IRON 8%

\*Contains less than 2% of the U.S. RDA of this nutrient

## Peanut Butter Cups

- 1 3/4 cups Pillsbury's BEST® All Purpose or Unbleached Flour  
1 1/4 cups firmly packed brown sugar  
3 teaspoons baking powder  
1 teaspoon salt  
1 cup milk  
1/3 cup shortening  
1/3 cup peanut butter  
1 teaspoon vanilla  
2 eggs  
24 miniature milk chocolate-covered peanut butter cups

Heat oven to 350°F. Line 24 muffin cups with paper baking cups. Lightly spoon flour into measuring cup; level off. In large bowl, combine all ingredients except peanut butter cups at low speed until moistened; beat 2 minutes at medium speed. Fill prepared muffin cups 2/3 full. Press a peanut butter cup into batter in each muffin cup until top edge is even with batter. Bake at 350°F. for 18 to 28 minutes or until cupcakes spring back when lightly touched. Serve warm or cool. 24 cupcakes.

NUTRITION INFORMATION PER SERVING		
SERVING SIZE: 1 CUPCAKE		
CALORIES	170	PERCENT U.S. RDA PER SERVING
PROTEIN	4g	PROTEIN 8%
CARBOHYDRATE	23g	VITAMIN A 11%
FAI	7g	VITAMIN C *
SODIUM	185mg	THIAMINE 10%
POTASSIUM	120mg	RIBOFLAVIN 10%
		NIACIN 6%
		CALCIUM 4%
		IRON 8%

\*Contains less than 2% of the U.S. RDA of this nutrient







## Chocolate Sour Cream Cake



### CAKE

- 2 cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 2 cups sugar
- 1 1/4 teaspoons baking soda
- 1 teaspoon salt
- 1/2 teaspoon baking powder
- 1 cup water
- 1/4 cup dairy sour cream
- 1/4 cup shortening
- 1 teaspoon vanilla
- 2 eggs
- 4 oz. (4 squares) unsweetened chocolate, melted, cooled

### FROSTING

- 3 cups powdered sugar
- 1/4 cup dairy sour cream
- 1/4 cup margarine or butter, softened
- 3 tablespoons milk
- 1 teaspoon vanilla
- 3 oz. (3 squares) unsweetened chocolate, melted, cooled

Heat oven to 350°F. Grease and flour two 8 or 9-inch round cake pans; line bottom of pans with waxed paper. Lightly spoon flour into measuring cup; level off. In medium

bowl, combine flour, sugar, baking soda, salt and baking powder; blend well. Set aside. In large bowl, combine remaining cake ingredients; add dry ingredients. Blend at low speed until moistened; beat 3 minutes at highest speed. Pour batter into prepared pans. Bake at 350°F for 30 to 40 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely.

In small bowl, combine all frosting ingredients at low speed until moistened; beat at highest speed until smooth and creamy. Place 1 cake layer top side down on serving plate; spread evenly with about 1/4 of frosting. Top with remaining cake layer top side up. Spread sides and top of cake with remaining frosting. 12 servings.

NUTRITION INFORMATION PER SERVING		PERCENT U.S. RDA PER SERVING
SERVING SIZE:		PROTEIN *
1/12 OF RECIPE		VITAMIN A
CALORIES	530	VITAMIN C
PROTEIN	5g	THIAMINE
CARBOHYDRATE	83g	RIBOFLAVIN
FAT	20g	NIACIN
SODIUM	370mg	CALCIUM
POTASSIUM	170mg	IRON
		8%
		6%
		4%
		10%
		10%
		6%
		6%
		10%

\*Contains less than 2% of the U.S. RDA of this nutrient.





## Pineapple Upside Down Cake



- 1/2 cup firmly packed brown sugar**
- 1/4 cup margarine or butter, melted**
- 6 canned pineapple slices, drained**
- 6 maraschino cherries**
- 2 eggs, separated**
- 1/2 cup sugar**
- 3/4 cup Pillsbury's BEST® All Purpose or Unbleached Flour**
- 1/2 teaspoon baking powder**
- 1/4 teaspoon salt**
- 1/4 cup pineapple juice**
- Whipped cream**

Heat oven to 350°F. In small bowl, combine brown sugar and margarine; blend well. Spread in bottom of 9-inch round cake pan. Arrange pineapple slices and maraschino cherries over brown sugar mixture. Set aside.

In small bowl, beat egg yolks until thick and lemon colored. Gradually add sugar; beat well. Lightly spoon flour into measuring cup; level off. Add flour, baking powder, salt and pineapple juice to egg yolk mixture; mix well. In another small bowl, beat egg whites until stiff peaks form; fold into batter. Pour into prepared pan, covering pineapple slices and cherries.

Bake at 350°F. for 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 2 minutes; invert onto serving plate. Serve warm with whipped cream. 6 servings.

**HIGH ALTITUDE**—Above 3500 Feet: Increase flour to 3/4 cup plus 3 tablespoons. Bake at 375°F. for 30 to 35 minutes.

### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/6 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	340	PROTEIN	6%
PROTEIN	4g	VITAMIN A	10%
CARBOHYDRATE	55g	VITAMIN C	6%
FAT	13g	THIAMINE	10%
SODIUM	230mg	RIBOFLAVIN	8%
POTASSIUM	170mg	NIACIN	4%
		CALCIUM	6%
		IRON	10%



# Sour Cream Coffee Cake



## COFFEE CAKE

- 3/4 cup sugar
- 1/2 cup margarine or butter, softened
- 1 teaspoon vanilla
- 3 eggs
- 2 cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/8 teaspoon salt
- 1 cup dairy sour cream

## FILLING AND TOPPING

- 1 1/4 cups firmly packed brown sugar
- 1 cup chopped walnuts
- 2 teaspoons cinnamon
- 3 tablespoons margarine or butter, melted

Heat oven to 350°F. Grease and lightly flour 10-inch tube pan. In large bowl, beat sugar and 1/2 cup margarine until light and fluffy. Add vanilla and eggs; mix well. Lightly spoon flour into measuring cup; level off. In small bowl, combine flour, baking powder, baking soda and salt. Add flour mixture and sour cream alternately to sugar mixture, beginning

and ending with flour mixture. In small bowl, combine filling and topping ingredients; mix well. Spread half of batter in prepared pan; sprinkle with half of the brown sugar mixture. Repeat with remaining batter and brown sugar mixture.

Bake at 350°F. for 35 to 40 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 15 minutes. Invert onto large plate or cookie sheet; then invert again onto serving plate, streusel side up. 16 servings.

TIP: Recipe can be baked in 13x9-inch pan. Grease and flour 13x9-inch pan. Prepare recipe as directed above. Spread half of batter in bottom of prepared pan; sprinkle with half of the brown sugar mixture. Repeat with remaining batter and brown sugar mixture. Bake at 350°F. for 30 to 40 minutes or until toothpick inserted in center comes out clean.

## NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/16 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	330	PROTEIN	6%
PROTEIN	4g	VITAMIN A	10%
CARBOHYDRATE	40g	VITAMIN C	*
FAI	17g	THIAMINE	8%
SODIUM	225mg	RIBOFLAVIN	8%
POTASSIUM	145mg	NIACIN	4%
		CALCIUM	4%
		IRON	8%

\*Contains less than 2% of the U.S. RDA of this nutrient.









# Streusel Pecan Pie Squares

Bake-Off® Winner



## Shortcake



- 2 cups Pillsbury's BEST® All Purpose or Unbleached Flour\*
- 2 tablespoons sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup margarine, butter or shortening
- 3/4 cup milk
- Sweetened fruit
- Whipped cream

Heat oven to 425°F. Grease 9 inch round cake or 8-inch square pan. Lightly spoon flour into measuring cup; level off. In large bowl, combine flour, sugar, baking powder and salt. Using pastry blender, cut in margarine until consistency of coarse meal. Add milk; stir just until dry ingredients are moistened. Spread dough in prepared pan. Bake at 425°F. for 20 to 25 minutes or until golden brown. Cool 5 minutes; remove from pan. Serve warm or cool, split and filled with sweetened fruit and whipped cream. 8 servings.

**For Individual Shortcakes:** Drop dough by rounded tablespoons 2 inches apart onto greased cookie sheet. Bake at 450°F. for 10 to 12 minutes or until golden brown.

**FOOD PROCESSOR DIRECTIONS.** In food processor bowl with metal blade, combine flour, sugar, baking powder and salt. Cover, process with 5 on/off turns to mix. Add margarine to flour mixture. Process until mixture resembles coarse crumbs. Add 1/2 to 3/4 cup milk; process with on/off turns just until ball starts to form. Continue as directed above.

**TIP:** \*Self-rising flour can be substituted for all purpose flour. Omit baking powder and salt.

### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/8 OF RECIPE		PERCENT U.S. RDA PER SERVING
CALORIES	390	PROTEIN 8%
PROTEIN	5g	VITAMIN A 20%
CARBOHYDRATE	41g	VITAMIN C 80%
FAT	23g	THIAMINE 15%
SODIUM	400mg	RIBOFLAVIN 15%
POTASSIUM	240mg	NIACIN 8%
		CALCIUM 15%
		IRON 10%

## CRUST

- 3 cups Pillsbury's BEST® All Purpose, Unbleached or Self Rising Flour
- 3/4 cup firmly packed brown sugar
- 1 1/2 cups margarine or butter

## FILLING

- 3/4 cup firmly packed brown sugar
- 1 1/2 cups corn syrup or maple-flavored syrup
- 1 cup milk
- 1/3 cup margarine or butter, melted
- 1 teaspoon vanilla
- 4 eggs
- 1 1/2 cups chopped pecans

Heat oven to 400°F. Lightly spoon flour into measuring cup; level off. In large bowl, combine all crust ingredients at low speed until crumbly. Reserve 2 cups crumb mixture for filling and topping. Press remaining crumb mixture in bottom and 3/4 inch up sides of ungreased 15x10-inch jelly roll pan. Bake at 400°F. for 10 minutes.

In large bowl, combine 1/4 cup reserved crumb mixture and all filling ingredients except pecans; mix well. Stir in pecans. Pour over prebaked crust; bake additional 10 minutes. Reduce oven temperature to 350°F. Sprinkle remaining 1 3/4 cups reserved crumb mixture over filling; bake at 350°F. for 20 to 25 minutes or until filling is set and crumb topping is golden brown. If desired, serve with whipped cream or ice cream. 15 servings.

### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/15 OF RECIPE WITHOUT WHIPPED CREAM		PERCENT U.S. RDA PER SERVING
CALORIES	586	PROTEIN 10%
PROTEIN	6g	VITAMIN A 23%
CARBOHYDRATE	67g	VITAMIN C 19%
FAT	33g	THIAMINE 10%
SODIUM	350mg	RIBOFLAVIN 6%
POTASSIUM	220mg	NIACIN 8%
		CALCIUM 19%

\*Contains less than 2% of the U.S. RDA of this nutrient.







## Carrot Cake with Creamy Supreme Frosting



**2½ cups Pillsbury's BEST® All Purpose or Unbleached Flour**

**2 teaspoons baking soda**

**1 teaspoon salt**

**2 cups sugar**

**1 cup oil**

**2 teaspoons vanilla**

**2 eggs**

**2 cups shredded carrots**

**8¼ oz. can crushed pineapple, well drained**

**½ cup raisins**

**½ cup chopped nuts**

### FROSTING

**8-oz. pkg. cream cheese, softened**

**2½ cups powdered sugar**

**6 tablespoons margarine or butter, softened**

**2 teaspoons vanilla**

**1 cup coconut**

**½ cup chopped nuts**

Heat oven to 350°F. Grease and flour 13x9-inch pan. Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, baking soda and salt; set aside. In large bowl, combine sugar, oil, 2 teaspoons vanilla and eggs; beat well. Stir in flour mixture; mix well. Stir in carrots, pineapple, raisins and ½ cup nuts. Pour into prepared pan. Bake at 350°F. for 50 to 60 minutes or until cake springs back when touched lightly in center. Cool completely.

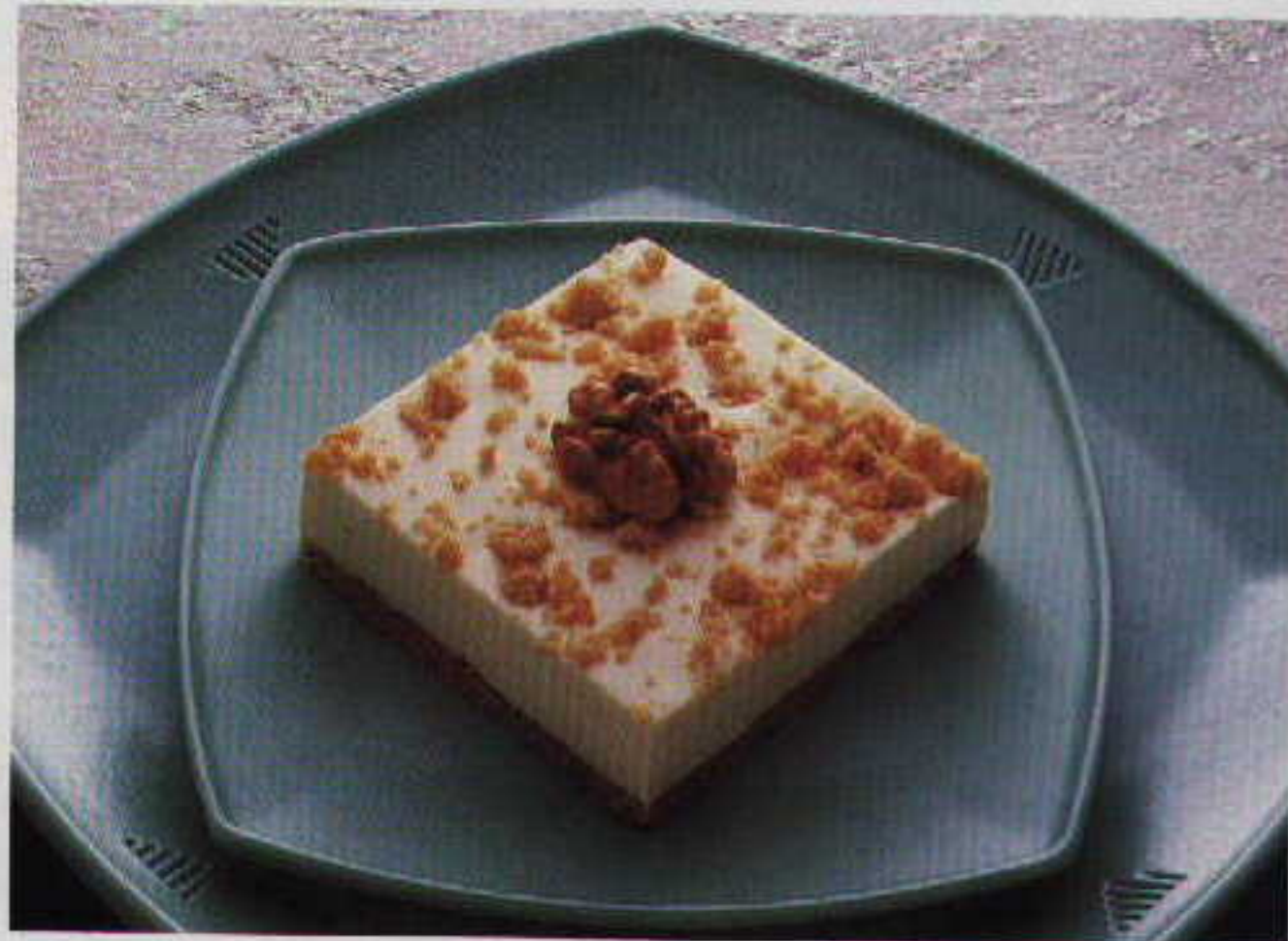
In large bowl, combine cream cheese, powdered sugar, margarine and 2 teaspoons vanilla; beat until smooth. Stir in coconut and ½ cup nuts. Spread over cooled cake. 16 servings.

**HIGH ALTITUDE**—Above 3500 Feet: Increase flour to 2¾ cups; decrease sugar to 1½ cups. Bake as directed above.

### NUTRITION INFORMATION PER SERVING

SERVING SIZE	PERCENT U.S. RDA PER SERVING
1/16 OF RECIPE	PROTEIN 8%
CALORIES 370	VITAMIN A 10%
PROTEIN 6g	VITAMIN C 2%
CARBOHYDRATE 67g	THIAMINE 10%
FAT 33g	RIBOFLAVIN 8%
SODIUM 380mg	NIACIN 6%
POTASSIUM 200mg	CALCIUM 4%
	IRON 10%





## Creamy Lemon Lite Dessert



### CRUST

- 1 1/4 cups Pillsbury's BEST® All Purpose or Unbleached Flour**
- 1/4 cup firmly packed brown sugar**
- 1/2 cup chopped pecans or walnuts**
- 1/2 cup margarine or butter, softened**

### FILLING

- 1 envelope unflavored gelatin**
- 1/3 cup cold water**
- 2 (8-oz.) pkg. cream cheese, softened**
- 14-oz. can sweetened condensed milk (not evaporated)**
- 2 tablespoons lemon juice**
- 2 teaspoons grated lemon peel**
- 1 teaspoon vanilla**
- 1 cup whipping cream, whipped**

Heat oven to 350°F. Lightly spoon flour into measuring cup; level off. In large bowl, combine all crust ingredients at low speed until crumbly. Reserve 1/2 cup for topping. Press remaining mixture in bottom of ungreased 13x9-inch pan. Bake at 350°F. for 15 to 20 minutes or until golden brown. Cool completely.

In small saucepan, sprinkle gelatin over water; let stand 1 minute. Over low heat, cook mixture until gelatin is dissolved, stirring constantly; set aside. In large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Stir in lemon juice, lemon peel, vanilla and gelatin mixture. Fold in whipped cream. Spoon into cooled crust. Sprinkle with reserved crumb mixture. Refrigerate at least 2 hours before serving. 12 servings.

#### NUTRITION INFORMATION PER SERVING

**SERVING SIZE:**  
1/12 OF RECIPE

<b>CALORIES</b>	180
<b>PROTEIN</b>	8g
<b>CARBOHYDRATE</b>	35g
<b>FAT</b>	35g
<b>SODIUM</b>	250mg
<b>POTASSIUM</b>	250mg

<b>PERCENT U.S. RDA PER SERVING</b>	
PROTEIN	16%
VITAMIN A	25%
VITAMIN C	4%
THIAMINE	10%
RIBOFLAVIN	15%
NIACIN	
CALCIUM	
IRON	







# The Bread Basket

Quick breads, muffins  
and more



Left to right: Corn Muffins, Pineapple Zucchini Bread, Dilly Casserole Bread, Popovers That Pop, Speedy Whole Wheat Bread, Honey Granola Bread, Old-Fashioned Baking Powder Biscuits, Blueberry Muffins



## Old-Fashioned Baking Powder Biscuits



- 2 cups Pillsbury's BEST® All Purpose or Unbleached Flour\*
- 3 teaspoons baking powder
- ½ teaspoon salt
- ½ cup shortening
- ¾ to 1 cup milk

Heat oven to 450°F. Lightly spoon flour into measuring cup; level off. In large bowl, combine flour, baking powder and salt. Using fork or pastry blender, cut shortening into flour until consistency of coarse meal. Add milk; stir with fork until mixture leaves sides of bowl and forms a soft, moist dough. On floured surface, toss lightly until no longer sticky. Roll dough out ½-inch thick; cut with 2-inch floured cutter. Place on ungreased cookie sheet. Bake at 450°F. for 8 to 12 minutes or until light golden brown. Serve hot. 12 to 14 biscuits.

**FOOD PROCESSOR DIRECTIONS:** In food processor bowl with metal blade, combine flour, baking powder and salt. Cover; process with 5 on/off turns to mix. Add shortening to flour mixture. Process until mixture resembles coarse crumbs. Add ½ to ¾ cup milk; process with on/off turns just until ball starts to form. On lightly floured surface, roll or press dough to ½-inch thickness; cut with floured cutter. Continue as directed above.

**TIP:** Two cups Pillsbury's BEST® Self-Rising Flour can be substituted for all purpose or unbleached flour. Omit baking powder and salt.

**Buttermilk Biscuits:** Add ¼ teaspoon baking soda to flour. Substitute buttermilk for milk.

**Cheese Biscuits:** Add 4 oz. (1 cup) shredded Cheddar cheese to flour shortening mixture. Bake on **greased** cookie sheet.

**Drop Biscuits:** Increase milk to 1¼ cups. Drop dough by spoonfuls onto **greased** cookie sheets. Bake as directed above.

### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 BISCUIT		PERCENT U.S. RDA PER SERVING
CALORIES	140	4%
PROTEIN	2g	4%
CARBOHYDRATE	14g	3%
FAT	8g	16%
SODIUM	155mg	6%
POTASSIUM	45mg	1%
		IRON 2%

\*Contains less than 2% of the U.S. RDA of this nutrient.

## Honey Granola Bread



- 5 to 5½ cups Pillsbury's BEST® All Purpose or Unbleached Flour

- 1 cup granola cereal
- 2 teaspoons salt
- 2 pkg. active dry yeast
- 1½ cups water
- 1 cup plain yogurt
- ½ cup honey
- ¼ cup oil or shortening
- 2 eggs
- 2 cups Pillsbury's BEST® Whole Wheat Flour

Generously grease two 9x5 or 8x4-inch loaf pans. Lightly spoon flour into measuring cup; level off. In large bowl, combine 3 cups all purpose flour, granola, salt and yeast; blend well. In medium saucepan, heat water, yogurt, honey and oil until very warm (120 to 130°F.). Add warm liquid and eggs to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in 1 cup all purpose flour and the whole wheat flour to form a stiff dough.

On floured surface, knead in 1 to 1½ cups all purpose flour until dough is smooth and elastic, about 10 minutes. Place dough in greased bowl; cover loosely with plastic wrap and cloth towel. Let rise in warm place (80 to 85°F.) until light and doubled in size, about 1 hour.

Punch down dough several times to remove all air bubbles. Divide dough into 2 parts; shape into loaves. Place in prepared pans. Cover; let rise in warm place until light and doubled in size, about 30 to 45 minutes.

Heat oven to 350°F. Bake 30 to 40 minutes or until loaves sound hollow when lightly tapped. Immediately remove from pans; cool on wire racks. If desired, brush with melted butter. 2 (34-oz.) loaves.

**HIGH ALTITUDE**—Above 3500 Feet: Bake at 350°F. for 40 to 50 minutes.

### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 SLICE, 17 SLICES PER LOAF		PERCENT U.S. RDA PER SERVING
CALORIES	150	4%
PROTEIN	4g	8%
CARBOHYDRATE	27g	10%
FAT	3g	6%
SODIUM	135mg	6%
POTASSIUM	70mg	2%
		IRON 4%

\*Contains less than 2% of the U.S. RDA of this nutrient.





## Pineapple Zucchini Bread

### BREAD

- 1 cup firmly packed brown sugar
- ½ cup margarine or butter, softened
- 1 cup shredded zucchini
- 8-oz. can crushed pineapple in its own juice, undrained, reserving 1 tablespoon liquid
- 2 eggs, slightly beaten
- 2 cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ¼ teaspoon salt
- ¼ teaspoon allspice
- ½ cup chopped nuts

### GLAZE

- ½ cup powdered sugar
- Reserved 1 tablespoon pineapple liquid
- 1 teaspoon corn syrup
- ¼ teaspoon cinnamon

Heat oven to 350°F. Grease and flour bottom only of 9x5 inch loaf pan. In large bowl, beat brown sugar and margarine until light and fluffy. Stir in zucchini, pineapple and eggs. Lightly spoon flour into measuring cup; level off. Add flour, baking soda, cinnamon, salt and allspice to zucchini mixture; blend well. Fold in nuts. Spread evenly in prepared pan. Bake at 350°F. for 60 to 70 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan.

In small bowl, combine all glaze ingredients until smooth; spoon over warm loaf. Cool completely on wire rack. Wrap and store in refrigerator. 1 loaf.

HIGH ALTITUDE—Above 3500 Feet: Bake at 375°F. for 55 to 65 minutes.

#### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 SLICE; 16 SLICES PER LOAF		PERCENT U.S. RDA PER SERVING	
CALORIES	220	PROTEIN	4%
PROTEIN	3g	VITAMIN A	6%
CARBOHYDRATE	52g	VITAMIN C	2%
FAT	9g	THIAMINE	8%
SODIUM	180mg	RIBOFLAVIN	6%
POTASSIUM	120mg	NIACIN	4%
		CALCIUM	2%
		IRON	8%





## Dilly Casserole Bread

Bake-Off® Winner



**2 to 2½ cups Pillsbury's BEST® All Purpose or Unbleached Flour**

**2 tablespoons sugar**

**2 to 3 teaspoons instant minced onion**

**2 teaspoons dill seed**

**1 teaspoon salt**

**¼ teaspoon baking soda**

**1 pkg. active dry yeast**

**8-oz. carton (1 cup) creamed cottage cheese**

**¼ cup water**

**1 tablespoon margarine or butter**

**1 egg**

**Margarine or butter, melted**

**Coarse salt, if desired**

Generously grease 1½ or 2-quart casserole. Lightly spoon flour into measuring cup; level off. In large bowl, combine 1 cup flour, sugar, onion, dill seed, salt, baking soda and yeast; blend well. In small saucepan, heat cottage cheese, water and 1 tablespoon margarine until very warm (120 to 130°F.). Add warm liquid and egg to flour mixture. Blend at low speed until moistened; heat 3 minutes at medium speed. By hand, stir in remaining 1 to 1½ cups flour to form a stiff batter. Cover loosely with plastic wrap and cloth towel. Let rise in warm place (80 to 85°F.) until light and doubled in size, about 45 to 60 minutes. Stir down dough. Place in prepared casserole. Cover; let rise in warm place until light and doubled in size, 30 to 45 minutes.

Heat oven to 350°F. Bake 30 to 40 minutes or until deep golden brown and loaf sounds hollow when lightly tapped. Immediately remove from casserole; place on wire rack. Brush warm loaf with melted margarine and sprinkle with coarse salt. Cool completely. 20-oz. loaf.





## Corn Muffins



**1½ cups Pillsbury's BEST® All Purpose or Unbleached Flour**

**½ cup cornmeal**

**2 tablespoons sugar**

**3 teaspoons baking powder**

**¼ teaspoon salt**

**4 slices bacon, crisply cooked, crumbled**

**7-oz. can Green Giant® Niblets® Golden Whole Kernel Corn, well drained**

**1 cup milk**

**¼ cup oil**

**1 egg, beaten**

Heat oven to 400°F. Grease bottoms only of 12 muffin cups. Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, cornmeal, sugar, baking powder and salt; mix well. Stir in bacon and corn. In small bowl, combine milk, oil and egg; blend well. Add liquid ingredients to dry ingredients all at once; stir just until dry ingredients are moistened. Fill prepared muffin cups ¾ full. Bake at 400°F. for 18 to 23 minutes or until golden brown. Cool 1 minute; remove from pan. Serve warm. Refrigerate leftovers. 12 muffins.

**FOOD PROCESSOR DIRECTIONS:** In food processor bowl with metal blade, combine **1½ cups flour**, sugar, onion, dill seed, salt, baking soda, yeast and 1 tablespoon margarine. Cover; process 5 seconds. Add cottage cheese. Cover; process about 10 seconds or until blended. With machine running, pour **½ cup hot tap water** through feed tube; continue processing until blended, about 20 seconds. Add egg; process about 10 seconds. Add **½ cup flour**; process 10 to 20 seconds longer or until dough forms a stiff batter. With rubber scraper, carefully pull dough from blade and bowl; place in lightly greased bowl. Continue as directed above.

**HIGH ALTITUDE**—Above 3500 Feet: Bake at 375°F. for 35 to 40 minutes.

NUTRITION INFORMATION PER SERVING		PERCENT U.S. RDA PER SERVING	
SERVING SIZE: 1 SLICE		PROTEIN	6%
20 SLICES PER LOAF		VITAMIN A	2%
CALORIES	90	VITAMIN C	4%
PROTEIN	4g	THIAMINE	10%
CARBOHYDRATE	15g	RIBOFLAVIN	8%
FAT	2g	NIACIN	6%
SODIUM	180mg	CALCIUM	8%
POTASSIUM	40mg	IRON	4%

\*Contains less than 2% of the U.S. RDA of this nutrient.

NUTRITION INFORMATION PER SERVING		PERCENT U.S. RDA PER SERVING	
SERVING SIZE: 1 MUFFIN		PROTEIN	6%
CALORIES	170	VITAMIN A	2%
PROTEIN	4g	VITAMIN C	4%
CARBOHYDRATE	22g	THIAMINE	10%
FAT	7g	RIBOFLAVIN	8%
SODIUM	200mg	NIACIN	6%
POTASSIUM	105mg	CALCIUM	8%
		IRON	4%







## Speedy Whole Wheat Bread



- 2½ to 3 cups Pillsbury's BEST® All Purpose or Unbleached Flour**  
**3 tablespoons toasted sesame seed\***  
**2 teaspoons salt**  
**3 pkg. active dry yeast**  
**2¼ cups water**  
**¼ cup honey**  
**3 tablespoons margarine or butter**  
**3 cups Pillsbury's BEST® Whole Wheat Flour**  
**1 egg white, beaten**  
**Toasted sesame seed, if desired\***

Grease large cookie sheet or 15x10-inch jelly roll pan. Lightly spoon flour into measuring cup; level off. In large bowl, combine 2 cups all purpose flour, 3 tablespoons sesame seed, salt and yeast; blend well. In small saucepan, heat water, honey and margarine until very warm (120 to 130°F). Add warm liquid to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in whole wheat flour and an additional ¼ to ½ cup all purpose flour until dough pulls cleanly away from sides of bowl.

On floured surface, knead in ¼ to ½ cup all purpose flour until dough is smooth and elastic, about 5 to 8 minutes. Place dough in greased bowl; cover loosely with plastic wrap and cloth towel. Place bowl in pan of warm water (about 95°F); let rise 15 minutes.

Punch down dough several times to remove all air bubbles. Divide dough in half; shape into round balls. Place 3 inches apart on prepared cookie sheet. With sharp knife, make three ⅛-inch deep slashes on top of each loaf. Carefully brush loaves with egg whites; sprinkle with sesame seed. Cover; let rise in warm place until light and doubled in size, about 15 minutes.

Heat oven to 375°F. Bake 25 to 35 minutes or until loaves sound hollow when lightly tapped. Immediately remove from cookie sheet; cool on wire racks. 2 (24-oz.) loaves.

TIP: \*To toast sesame seed, spread in shallow baking pan with sides; bake at 350°F. for 5 to 7 minutes or until light golden brown, stirring occasionally.

### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 SLICE, 16 SLICES PER LOAF		PERCENT U.S. RDA PER SERVING
CALORIES	110	PROTEIN 4%
PROTEIN	5g	VITAMIN A *
CARBOHYDRATE	19g	VITAMIN C *
FAT	2g	THIAMINE 10%
SODIUM	150mg	RIBOFLAVIN 6%
POTASSIUM	10mg	NIACIN 6%
		CALCIUM *
		IRON 6%

\*Contains less than 2% of the U.S. RDA of the nutrient.





## Quick Caramel Rolls

### TOPPING

- $\frac{1}{2}$  cup firmly packed brown sugar
- $\frac{1}{2}$  cup margarine or butter, softened
- 2 tablespoons light corn syrup
- $\frac{1}{2}$  cup chopped nuts or pecan halves

### ROLLS

- 3 to  $3\frac{1}{2}$  cups Pillsbury's BEST® All Purpose or Unbleached Flour
- $\frac{1}{4}$  cup sugar
- 1 teaspoon salt
- 1 pkg. active dry yeast
- 1 cup water
- 2 tablespoons margarine or butter
- 1 egg

### FILLING

- 2 tablespoons margarine or butter, softened
- $\frac{1}{4}$  cup sugar
- 1 teaspoon cinnamon

Grease 13x9-inch pan. Sprinkle nuts evenly over bottom of prepared pan. In small bowl, combine remaining topping ingredients; blend well. Drop mixture by tablespoons into pan; spread evenly. Set aside.

Lightly spoon flour into measuring cup; level off. In large bowl, combine  $1\frac{1}{2}$  cups flour, sugar, salt and yeast; blend well. In small

saucepan, heat water and margarine until very warm (120 to 130°F.). Add warm liquid and egg to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. Stir in an additional  $1\frac{1}{2}$  to 2 cups flour until dough pulls cleanly away from sides of bowl.

On floured surface, knead 1 minute. Roll out dough to 15x7-inch rectangle. Spread 2 tablespoons margarine over dough. Combine  $\frac{1}{4}$  cup sugar and cinnamon; sprinkle evenly over margarine. Starting with 15-inch side, roll up tightly, pressing seam firmly to seal. Cut into 12 slices; place cut side down in prepared pan. Cover loosely with plastic wrap and cloth towel. Let rise in warm place until light and doubled in size, about 35 to 45 minutes. Heat oven to 375°F. Bake 25 to 30 minutes or until golden brown. Cool 1 minute; turn onto serving platter or foil, 12 rolls.

**HIGH ALTITUDE**—Above 3500 feet: Bake at 375°F. for 20 to 25 minutes.

#### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 ROLL		PERCENT U.S. RDA PER SERVING	
CALORIES	320	PROTEIN	6%
PROTEIN	7g	VITAMIN A	10%
CARBOHYDRATE	48g	VITAMIN C	10%
FAT	12g	THIAMINE	15%
SODIUM	330mg	RIBOFLAVIN	10%
POTASSIUM	85mg	NIACIN	10%
		CALCIUM	2%
		IRON	10%

\*Contains less than 2% of the U.S. RDA of this nutrient.



## Blueberry Muffins



- 2 cups Pillsbury's BEST® All Purpose or Unbleached Flour**
- 1/2 cup sugar**
- 3 teaspoons baking powder**
- 1 teaspoon grated lemon or orange peel**
- 1/2 teaspoon salt**
- 1 cup fresh or frozen blueberries**
- 3/4 cup milk**
- 1/3 cup oil**
- 1 egg**

Heat oven to 400°F. Grease bottoms only of 12 muffin cups or line with paper baking cups. Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, sugar, baking powder, lemon peel and salt; mix well. Stir in blueberries. In small bowl, combine milk, oil and egg; blend well. Add liquid

ingredients to dry ingredients all at once; stir just until dry ingredients are moistened. Fill prepared muffin cups 3/4 full. Bake at 400°F. for 20 to 25 minutes or until light golden brown. Cool 1 minute; remove from pan. Serve warm. 12 muffins.

**Apple Muffins:** Reduce sugar to 1/4 cup and add 1 teaspoon cinnamon to flour; stir 1 cup finely chopped, peeled apple into dry ingredients. Substitute apple juice for milk. Bake at 400°F. for 18 to 22 minutes.

### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 MUFFIN		PERCENT U.S. RDA PER SERVING	
CALORIES	180	PROTEIN	4%
PROTEIN	3g	VITAMIN A	*
CARBOHYDRATE	27g	VITAMIN C	2%
FAI	7g	THIAMINE	10%
SODIUM	180mg	RIBOFLAVIN	6%
POTASSIUM	60mg	NIACIN	6%
		CALCIUM	6%
		IRON	6%

\*Contains less than 2% of the U.S. RDA of this nutrient.







## Popovers That Pop



**3 eggs, room temperature**  
**1 1/4 cups milk, room temperature**  
**1 1/4 cups Pillsbury's BEST® All Purpose or Unbleached Flour**  
**1/4 teaspoon salt**

Heat oven to 450°F. Generously grease 10 popover pans or ten 6-oz. custard cups.\* Be sure eggs and milk are at room temperature. In small bowl, beat eggs with rotary beater until lemon-colored and foamy. Add milk; blend well. Lightly spoon flour into measuring cup; level off. Add flour and salt; beat with rotary beater just until batter is smooth and foamy on top. Pour batter into prepared cups, about 2/3 full. Bake at 450°F. for 15 minutes. (DO NOT OPEN OVEN.) Reduce heat to 350°F.; bake 25 to

35 minutes or until high, hollow and deep golden brown. Remove from oven; insert sharp knife into each popover to allow steam to escape. Remove from pan. Serve hot with butter. 10 popovers.

**TIP:** \*Standard muffin pans can be used. Fill alternating greased cups with batter to prevent sides of popovers from touching.

**HIGH ALTITUDE**—Above 3500 Feet: Increase flour to 1 1/4 cups plus 2 tablespoons. Bake at 450°F. for 15 minutes and at 350°F. for 20 to 30 minutes.

### NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
1 POPOVER		PROTEIN	6%
CALORIES	100	VITAMIN A	2%
PROTEIN	4g	VITAMIN C	—
CARBOHYDRATE	14g	THIAMINE	8%
FAT	2g	RIBOFLAVIN	8%
SODIUM	85mg	NIACIN	4%
POTASSIUM	80mg	CALCIUM	4%
		IRON	6%

\*Contains less than 2% of the U.S. RDA of this nutrient.





## Pancakes



- 2 eggs
- 2 cups buttermilk\*
- 1/4 cup oil
- 1 3/4 cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt

Heat griddle to medium-high heat (400°F.). In large bowl, beat eggs; stir in buttermilk and oil. Lightly spoon flour into measuring cup; level off. Add flour and remaining ingredients; stir **just** until large lumps disappear. For thicker pancakes, thicken with additional flour; for thinner pancakes, thin with additional milk. Lightly grease heated griddle. A few drops of water sprinkled on griddle sizzle and bounce when heat is just right. Pour batter, about 1/4 cup at a time, onto hot griddle. Bake until bubbles form and edges start to dry; turn and bake other side. 16 (4-inch) pancakes.

**Tip:** To prepare pancakes using regular milk, decrease milk to 1 1/4 cups, increase baking powder to 4 teaspoons and omit baking soda.

**Apple Pancakes:** Add 1/2 cup peeled shredded apple and 1/2 teaspoon cinnamon to batter.

**Blueberry Pancakes:** Add 1 cup drained fresh or frozen blueberries (thawed and drained) to batter.

**Cheese Pancakes:** Add 1/2 cup shredded cheese to batter.

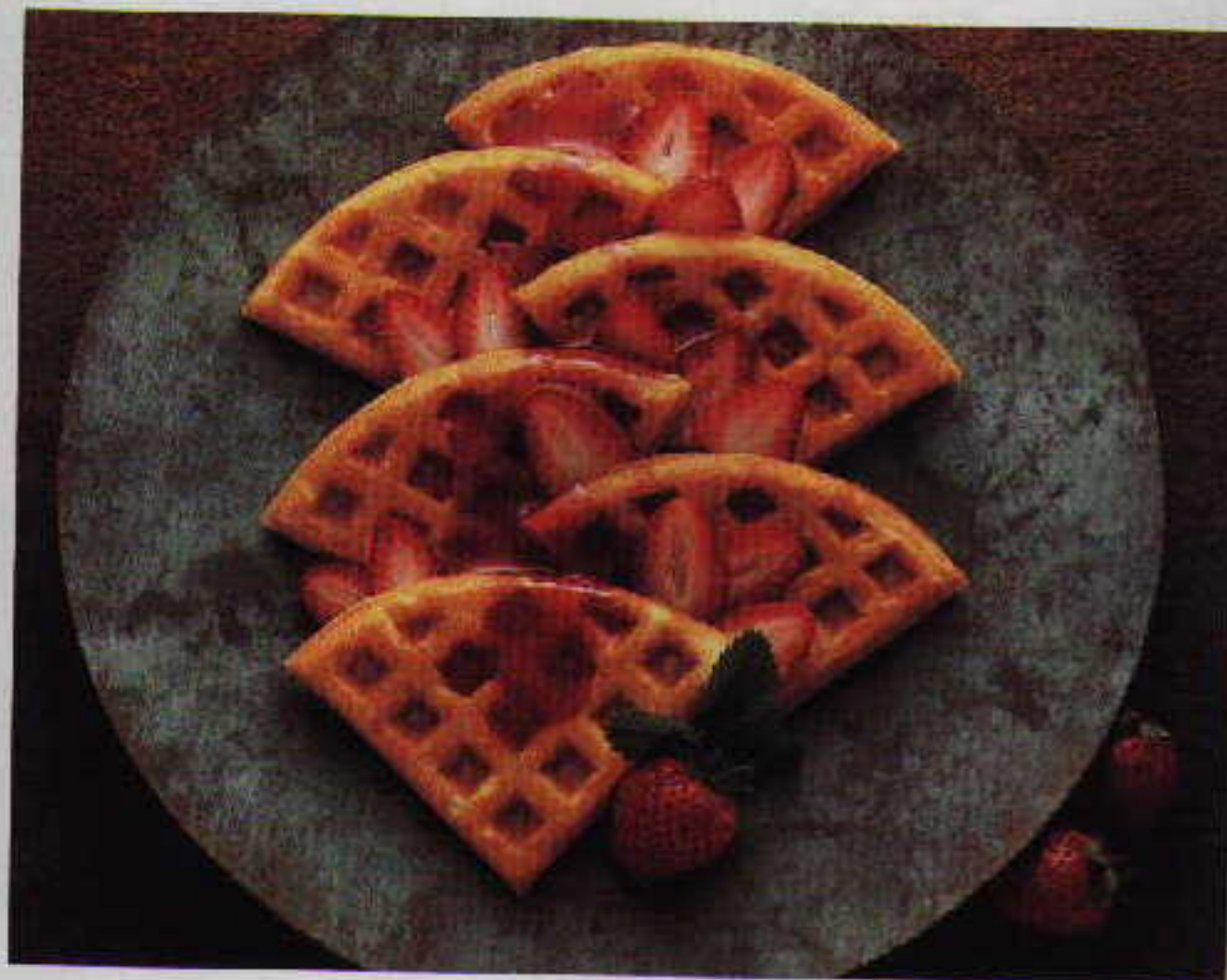
**Nut Pancakes:** Add 1/2 cup chopped nuts to batter.

**Whole Wheat Pancakes:** Use 1 cup all purpose flour and 3/4 cup whole wheat flour.

NUTRITION INFORMATION PER SERVING		PERCENT U.S. RDA PER SERVING	
SERVING SIZE:		PROTEIN	3%
1 PANCAKE		VITAMIN A	0%
CALORIES	110	VITAMIN C	0%
PROTEIN	5g	THIAMINE	6%
CARBOHYDRATE	18g	RIBOFLAVIN	6%
FAT	5g	NIACIN	4%
SODIUM	215mg	CALCIUM	5%
POTASSIUM	70mg	IRON	5%

\*Contains less than 2% of the U.S. RDA of this nutrient.





## Waffles



- 2 eggs, separated
- 2 cups buttermilk\*
- 2 cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ cup margarine or butter, melted, or oil

Heat waffle iron. Place egg yolks in large bowl and egg whites in small bowl. To yolks add buttermilk; beat well. Lightly spoon flour into measuring cup; level off. Add flour, baking powder, baking soda and salt to milk mixture; beat until smooth. Stir in melted margarine. Beat egg whites until soft peaks form; fold into batter. Bake in hot waffle iron until steaming stops and waffle is golden brown. 4 waffles.

TIP: \*To prepare waffles using regular milk, decrease milk to 1¾ cups, increase baking powder to 4 teaspoons and omit baking soda.

**Apple Waffles:** Add 1 peeled, shredded apple and ½ teaspoon cinnamon to batter.

**Banana Waffles:** Brush waffle iron with oil before heating. Place banana slices on batter before closing lid of waffle iron.

**Blueberry Waffles:** Add 1 cup fresh or frozen drained blueberries to batter.

**Nut Waffles:** Add ⅓ to ½ cup chopped nuts with flour to egg mixture.

**Whole Wheat Waffles:** Use 1½ cups all purpose flour and ½ cup whole wheat flour.

### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 WAFFLE	
CALORIES	320
PROTEIN	14g
CARBOHYDRATE	54g
FAT	27g
SODIUM	1120mg
POTASSIUM	290mg

PERCENT U.S. RDA PER SERVING	
PROTEIN	20%
VITAMIN A	20%
VITAMIN C	2%
THIAMINE	30%
RIBOFLAVIN	30%
NIACIN	15%
CALCIUM	24%
IRON	20%





Branded Holiday Stollen  
St. Lucia's Wreath



# The Holiday Home

Delicious ideas for every  
special day of the year







## St. Lucia's Wreath



### WREATH

**6½ to 7 cups Pillsbury's BEST® All Purpose or Unbleached Flour**

**½ cup sugar**  
**2 teaspoons salt**  
**¾ teaspoon cardamom**  
**2 pkg. active dry yeast**  
**¾ cup milk**  
**½ cup water**  
**½ cup butter or margarine**  
**3 eggs**  
**1 tablespoon milk**  
**1 egg**

### GLAZE

**¾ cup powdered sugar**  
**¼ teaspoon vanilla**

**1½ to 2½ teaspoons milk**

### DECORATIONS

**6 wax candles**  
**3 yards ribbon**

Grease large cookie sheet or 14-inch pizza pan. Lightly spoon flour into measuring cup; level off. In large bowl, combine 2 cups flour, sugar, salt, cardamom and yeast; blend well. In small saucepan, heat ¾ cup milk, water and butter until very warm (120 to 130°F.). Add warm liquid and 3 eggs to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. Stir in additional 4¼ to 4½ cups flour until dough pulls cleanly away from sides of bowl.

On floured surface, knead in ¼ to ½ cup flour until dough is smooth and elastic, about

5 minutes. Place in greased bowl; cover loosely with plastic wrap and cloth towel. Let rise in warm place (80 to 85°F.) until light and doubled in size, about 1 to 1¼ hours.

Punch down dough several times to remove all air bubbles. Divide dough in half; shape into balls. Shape each half into a 45-inch rope. Twist ropes together. Place in ring shape on prepared cookie sheet; pinch ends to seal. Cover; let rise in warm place until light and doubled in size, about 30 to 45 minutes.

Heat oven to 350°F. Combine 1 tablespoon milk and 1 egg; brush over wreath. Bake at 350°F. for 25 to 35 minutes or until deep golden brown. (To prevent excessive browning, cover with foil during last 10 minutes of baking.) Immediately remove wreath from cookie sheet; cool on wire rack.

To assemble, cut and hollow out six 1-inch deep holes in wreath to fit bottoms of wax candles making sure holes are spaced evenly around wreath. Place wreath on serving tray. In small bowl, combine glaze ingredients. Spread bottoms of candles with small amount of glaze; insert into holes in wreath. Drizzle wreath with remaining glaze. Tie ribbon into bow; place on wreath. 24 servings.

#### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/24 OF RECIPE		PERCENT U.S. RDA PER SERVING
CALORIES	220	PROTEIN 10%
PROTEIN	6g	VITAMIN A 4%
CARBOHYDRATE	37g	VITAMIN C *
FAT	5g	THIAMINE 10%
SODIUM	235mg	RIBOFLOVIN 10%
POTASSIUM	75mg	NIACIN 8%
		CALCIUM 2%
		IRON 8%

\*Contains less than 2% of the U.S. RDA of this nutrient.



## Braided Holiday Stollen



**5½ to 6½ cups Pillsbury's BEST® All Purpose or Unbleached Flour**

- 1 cup sugar
- 1 teaspoon salt
- 2 pkg. active dry yeast
- 1 cup water
- 1 cup milk
- 1 cup margarine or butter
- 2 eggs
- 1½ cups golden raisins
- 1½ cups slivered almonds

### FROSTING

- ½ cup powdered sugar
- 2 teaspoons milk

Grease 3 cookie sheets. Lightly spoon flour into measuring cup; level off. In large bowl, combine 2 cups flour, sugar, salt and yeast. In small saucepan, heat water, 1 cup milk and margarine until warm (105 to 115°F.). Add warm liquid and eggs to flour mixture. Blend at low speed until moistened; beat 2 minutes at medium speed. Stir in raisins, almonds and 3½ to 4½ cups remaining flour until dough pulls cleanly away from sides of bowl. Cover lightly and refrigerate overnight.

When ready to bake, remove dough from refrigerator. On floured surface, divide dough into 3 equal parts. Divide each part into 3 pieces. Roll each piece to a 16-inch long rope. Place 3 ropes lengthwise on each cookie sheet. Braid ropes loosely from center to each end, overlapping every other rope. Pinch ends together; tuck under to seal. Cover; let rise in warm place (80 to 85°F.) until doubled in size, about 1½ to 2 hours.

Heat oven to 350°F. Bake 25 to 35 minutes or until light golden brown. Remove from cookie sheets. Cool completely on wire racks. Combine powdered sugar and 2 teaspoons milk. Drizzle over loaves. 3 (23-oz.) loaves.

**TIP:** After letting braids rise, if baking only 1 loaf at a time, refrigerate remaining braided loaves until ready to bake. If baking 2 loaves, alternate cookie sheet position in oven halfway through baking.

#### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 SLICE; 16 SLICES PER LOAF		PERCENT U.S. RDA PER SERVING	
CALORIES	160	PROTEIN	4%
PROTEIN	3g	VITAMIN A	2%
CARBOHYDRATE	27g	VITAMIN C	•
FAT	6g	THIAMINE	8%
SODIUM	95mg	RIBOFLAVIN	8%
POTASSIUM	95mg	NIACIN	6%
		CALCIUM	2%
		IRON	6%

\*Contains less than 2% of the U.S. RDA of this nutrient.

## Holiday Cranberry Bread

Bake-Off® Winner



- 1 cup sugar
- 1 tablespoon grated orange peel
- ¾ cup water
- ⅓ cup orange juice
- 2 tablespoons oil
- 1 egg
- 2 cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 1½ teaspoons baking powder
- 1 teaspoon salt
- ½ teaspoon baking soda
- 1 cup halved fresh or frozen whole cranberries
- 1 cup chopped nuts

Heat oven to 350°F. Grease 9x5-inch loaf pan. In large bowl, combine sugar, orange peel, water, orange juice, oil and egg; mix well. Lightly spoon flour into measuring cup; level off. Add flour, baking powder, salt and baking soda; stir just until moistened. Stir in cranberries and nuts. Pour into prepared pan. Bake at 350°F. for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely. Wrap tightly and store in refrigerator. 1 loaf.

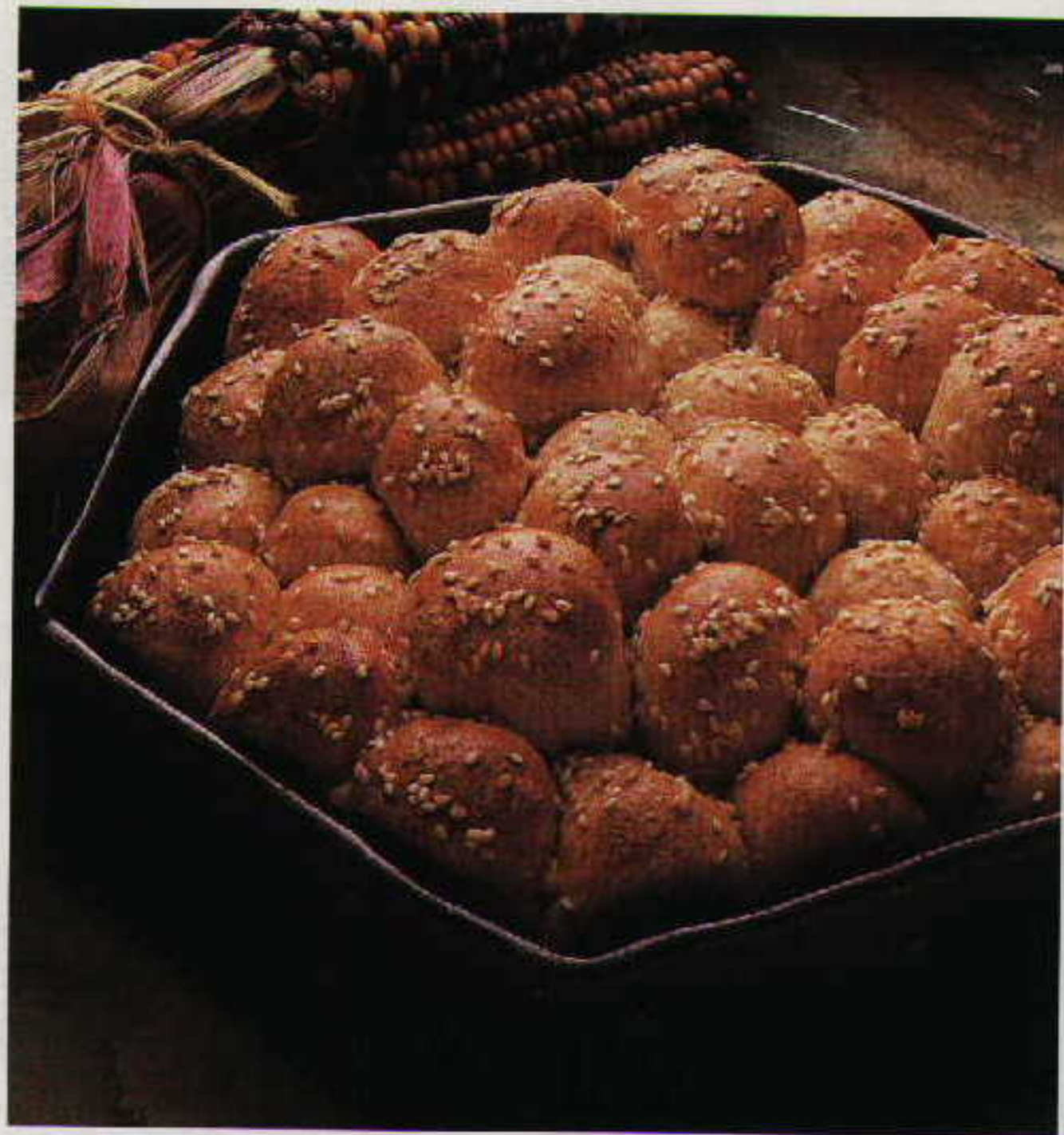
#### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 SLICE; 16 SLICES PER LOAF		PERCENT U.S. RDA PER SERVING	
CALORIES	160	PROTEIN	4%
PROTEIN	3g	VITAMIN A	2%
CARBOHYDRATE	27g	VITAMIN C	•
FAT	6g	THIAMINE	8%
SODIUM	200mg	RIBOFLAVIN	8%
POTASSIUM	70mg	NIACIN	6%
		CALCIUM	2%
		IRON	6%

\*Contains less than 2% of the U.S. RDA of this nutrient.







## Whole Wheat Bubble Loaf



2 to 2½ cups Pillsbury's BEST®  
Bread Flour\*

2 tablespoons sugar

1½ teaspoons salt

1 pkg. active dry yeast

1¼ cups milk

2 tablespoons margarine or  
butter

1 egg

1½ cups Pillsbury's BEST®  
Whole Wheat Flour

¼ cup margarine or butter,  
melted

4 teaspoons sesame seed



Generously grease one 2-quart deep casserole dish or two 8x4-inch loaf pans. Lightly spoon flour into measuring cup; level off. In large bowl, combine 1 cup bread flour, sugar, salt and yeast; blend well. In small saucepan, heat milk and margarine until very warm (120 to 130°F.). Add warm liquid and egg to flour mixture. Blend at low speed until moistened, beat 3 minutes at medium speed. By hand, stir in whole wheat flour until dough pulls cleanly away from sides of bowl.

On floured surface, knead in 1 to 1½ cups bread flour until dough is smooth and elastic with blisters under the surface, about 10 minutes. Place in greased bowl; cover loosely with plastic wrap and cloth towel. Let rise in warm place (80 to 85°F.) until light and doubled in size, about 1 to 1½ hours.

Punch down dough several times to remove all air bubbles. Allow to rest on counter covered with inverted bowl for 15 minutes. Using sharp knife or scissors, cut dough into 30 to 40 walnut-size pieces. For *casserole loaf*: Place half of dough pieces in prepared dish. Drizzle with 2 tablespoons melted margarine; sprinkle with 2 teaspoons sesame seed. Repeat with remaining dough pieces, margarine and sesame seed. For *8x4-inch loaves*: Place ¼ of dough pieces in 1 pan. Drizzle with 1 tablespoon melted margarine; sprinkle with 1 teaspoon sesame seed. Top with another ¼ of the dough pieces, margarine and sesame seed. Repeat with second pan.

Cover; let rise in warm place until light and doubled in size, 40 to 60 minutes. Heat oven to 400°F. Bake 25 to 35 minutes or until loaf sounds hollow when lightly tapped. Cool 5 minutes; remove from pan. Pull apart to serve. 1 to 2 loaves.

TIP: \*Pillsbury's BEST® All Purpose or Unbleached Flour can be substituted for bread flour. Decrease kneading time to 5 minutes, omit resting period and decrease each rise time 15 to 30 minutes.

HIGH ALTITUDE—Above 3500 Feet: Reduce first rise time to 45 to 60 minutes.

#### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/40 OF RECIPE		PERCENT U.S. RDA PER SERVING
CALORIES	70	PROTEIN 2%
PROTEIN	2g	VITAMIN A 2%
CARBOHYDRATE	11g	VITAMIN C 1%
FAT	2g	THIAMINE 2%
SODIUM	105mg	RIBOFLAVIN 2%
POTASSIUM	40mg	NIACIN 2%
		CALCIUM 2%
		IRON 2%

\*Contains less than 2% of the U.S. RDA of this nutrient.

## Ginger Cookie Cut-Outs



- ¾ cup sugar
- ½ cup shortening
- ½ cup molasses
- ¼ cup warm coffee
- 1 teaspoon vanilla
- 1 egg
- 2½ cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 1 teaspoon baking soda
- ½ teaspoon ginger
- ½ teaspoon cinnamon
- ½ teaspoon allspice
- ¼ teaspoon salt
- Sugar

In large bowl, beat sugar and shortening until light and fluffy. Add molasses, coffee, vanilla and egg; beat well. (Mixture may appear curdled.) Lightly spoon flour into measuring cup; level off. By hand, stir in flour, baking soda, ginger, cinnamon, allspice and salt; mix well. Cover with plastic wrap; refrigerate at least 2 hours.

Heat oven to 350°F. On well floured surface, roll dough to about ⅛ to ¼-inch thickness;\* cut with floured 2-inch cookie cutter. Place 1 inch apart on ungreased cookie sheets; sprinkle lightly with sugar. Bake at 350°F. for 8 to 12 minutes or until set. Immediately remove from cookie sheets. 5 dozen cookies.

TIP: \*Rolling dough ⅛-inch thick will yield a thin, crisp cookie; rolling to ¼-inch thickness will yield a more cake like cookie.

#### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 COOKIE		PERCENT U.S. RDA PER SERVING
CALORIES	50	PROTEIN 1%
PROTEIN	1g	VITAMIN A 1%
CARBOHYDRATE	9g	VITAMIN C 1%
FAT	2g	THIAMINE 2%
SODIUM	30mg	RIBOFLAVIN 1%
POTASSIUM	35mg	NIACIN 1%
		CALCIUM 1%
		IRON 2%

\*Contains less than 2% of the U.S. RDA of this nutrient.









## Miniature Custard Cream Puffs



### PUFFS

- 1 cup Pillsbury's BEST® All Purpose or Unbleached Flour
- 1 cup water
- ½ cup margarine or butter
- ½ teaspoon salt
- 4 eggs

### FILLING

- 3½-oz. pkg. instant vanilla pudding and pie filling mix
- 1¼ cups milk
- ¾ cup whipping cream, whipped

### GLAZE

- 3 oz. (3 squares) semi-sweet chocolate
- 1 oz. (1 square) unsweetened chocolate
- 1 tablespoon shortening

Heat oven to 425°F. Grease cookie sheets. Lightly spoon flour into measuring cup; level off. In medium saucepan, combine water, margarine and salt; bring to a boil over medium heat. Stir in flour; cook, stirring constantly until mixture leaves sides of pan in smooth ball. Remove from heat. Add eggs one at a time, beating with electric mixer at medium speed for 1 minute after each addition; beat until smooth and glossy. **DO NOT OVERBEAT.** To form puffs, drop scant tablespoons of dough onto prepared cookie sheets. Bake at 425°F. for 13 to 17 minutes or until golden brown. Prick puffs with sharp knife to allow steam to escape. Remove from cookie sheets; cool completely.

In large bowl, combine pudding mix and milk. Beat at low speed until well blended, about 2 minutes; let stand 5 minutes. Fold in whipped cream until well blended.

To prepare glaze, in small saucepan over low heat, melt semi-sweet and unsweetened chocolate with shortening; stir until smooth. To assemble, cut off top of each puff; remove any filaments of soft dough. Fill with pudding mixture; replace tops. Drizzle with glaze. Serve immediately. Refrigerate leftovers. 8 servings.

#### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/8 OF RECIPE		PERCENT U.S. RDA PER SERVING
CALORIES	430	PROTEIN 10%
PROTEIN	8g	VITAMIN A 20%
CARBOHYDRATE	34g	VITAMIN C *
FAT	31g	THIAMINE 10%
SODIUM	390mg	RIBOFLAVIN 15%
POTASSIUM	230mg	NIACIN 4%
		CALCIUM 15%
		IRON 10%

\*Contains less than 2% of the U.S. RDA of this nutrient

## Chocolate Truffle Cookies



- ½ cup powdered sugar
- 1 cup butter or margarine, softened
- 1½ teaspoons vanilla
- 1 oz. (1 square) unsweetened chocolate, melted
- 2¼ cups Pillsbury's BEST® All Purpose or Unbleached Flour
- ¼ teaspoon salt
- 6-oz. pkg. (1 cup) semi-sweet chocolate chips
- ¼ cup powdered sugar
- 2 tablespoons unsweetened cocoa

Heat oven to 375°F. Lightly grease cookie sheets. In large bowl, beat ½ cup powdered sugar and butter until light and fluffy. Add vanilla and chocolate; blend well. Lightly spoon flour into measuring cup; level off. At low speed, blend in flour and salt. By hand, stir in chocolate chips. Shape into 1-inch balls; place on prepared cookie sheets. Bake at 375°F. for 10 to 12 minutes. Cool completely.

In small bowl, combine ¼ cup powdered sugar and cocoa. Roll cooled cookies in cocoa mixture. 4 dozen cookies.

#### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 COOKIE		PERCENT U.S. RDA PER SERVING
CALORIES	80	PROTEIN
PROTEIN	1g	VITAMIN A
CARBOHYDRATE	8g	VITAMIN C
FAT	5g	THIAMINE
SODIUM	50mg	RIBOFLAVIN
POTASSIUM	25mg	NIACIN
		CALCIUM
		IRON

\*Contains less than 2% of the U.S. RDA of this nutrient





## Cream Cheese Sugar Cookies



- 1 cup sugar
- 1 cup margarine or butter, softened
- 3-oz. pkg. cream cheese, softened
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon almond extract
- $\frac{1}{2}$  teaspoon vanilla
- 1 egg yolk (reserve white)
- 2 cups Pillsbury's BEST® All Purpose or Unbleached Flour
- Colored sugar, if desired

In large bowl, combine sugar, margarine, cream cheese, salt, almond extract, vanilla and egg yolk; blend well. Lightly spoon flour into measuring cup; level off. Stir in flour until well blended. Refrigerate dough 2 hours for easier handling.

Heat oven to 375°F. On lightly floured surface, roll out dough  $\frac{1}{8}$  at a time to  $\frac{1}{8}$ -inch thickness. Cut into desired shapes with lightly-floured cookie cutters. Place 1 inch apart on ungreased cookie sheets. Leave cookies plain or if desired, brush with slightly beaten egg white and sprinkle with colored sugar. Bake at 375°F. for 7 to 10 minutes or until light golden brown. Cool completely. Remove from cookie sheets. If desired, frost and decorate plain cookies. 5 to 6 dozen cookies.

**HIGH ALTITUDE**—Above 3500 Feet: Increase flour to 2 $\frac{1}{4}$  cups. Bake as directed above.

### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 COOKIE		PERCENT U.S. RDA PER SERVING	
CALORIES	50	PROTEIN	
PROTEIN	1g	VITAMIN A	2%
CARBOHYDRATE	6g	VITAMIN C	
FAT	3g	THIAMINE	
SODIUM	30mg	RIBOFLAVIN	
POTASSIUM	5mg	NIACIN	
		CALCIUM	
		IRON	

\*Contains less than 2% of the U.S. RDA of the nutrient.



## Pear Tart Elegante



### PASTRY

- $\frac{1}{4}$  cup margarine or butter, softened
- 2 tablespoons sugar
- Dash salt
- $\frac{1}{2}$  teaspoon grated lemon peel
- $\frac{1}{2}$  teaspoon vanilla
- 1 egg yolk
- $\frac{3}{4}$  cup Pillsbury's BEST® All Purpose or Unbleached Flour
- $\frac{1}{4}$  cup finely ground blanched almonds

### FILLING

- 4 tablespoons red currant jelly
- $\frac{1}{2}$  cup Pillsbury's BEST® All Purpose or Unbleached Flour
- 3 tablespoons sugar
- $\frac{1}{4}$  cup margarine or butter, softened
- $\frac{1}{2}$  teaspoon grated lemon peel
- $\frac{1}{2}$  teaspoon almond extract
- 3-oz. pkg. cream cheese, softened
- 1 egg
- 5 canned pear halves, well drained
- 1 cup fresh or frozen whole raspberries or strawberries, slightly thawed







Heat oven to 375°F. In small bowl, combine  $\frac{1}{4}$  cup margarine, 2 tablespoons sugar and salt; beat at medium speed until light and fluffy. Add  $\frac{1}{2}$  teaspoon lemon peel, vanilla and egg yolk; beat until smooth. Lightly spoon flour into measuring cup, level off. Stir in  $\frac{1}{2}$  cup flour and almonds; blend well. Press pastry in bottom and up sides of 10-inch tart pan or 9-inch springform pan. Bake at 375°F. for 10 minutes; cool.

Brush baked pastry with 2 tablespoons currant jelly. In small bowl, combine  $\frac{1}{2}$  cup flour, 3 tablespoons sugar,  $\frac{1}{4}$  cup margarine,  $\frac{1}{2}$  teaspoon grated lemon peel, almond extract, cream cheese and egg; beat 1 minute at medium speed. Pour filling over pastry. Arrange pear halves on filling, rounded sides up and narrow ends pointing toward center. If desired, score pears making cuts  $\frac{1}{8}$ -inch deep crosswise at  $\frac{1}{4}$ -inch intervals on each side of pear half. Bake at 375°F. for 25 to 35 minutes or until center is set.

In small saucepan, heat remaining 2 tablespoons currant jelly over medium heat until melted. Arrange berries in rows between pear halves. Brush mixture lightly over pears, berries and filling. Garnish as desired. 8 servings.

**NUTRITION INFORMATION PER SERVING**

**SERVING SIZE:**

**1/8 OF RECIPE**

**CALORIES**

320

**PROTEIN**

5g

**CARBOHYDRATE**

35g

**FAT**

19g

**SODIUM**

190mg

**POTASSIUM**

125mg

**PERCENT U.S. RDA PER SERVING**

**PROTEIN**

10%

**VITAMIN A**

15%

**VITAMIN C**

15%

**THIAMINE**

10%

**RIBOFLOVIN**

10%

**NIACIN**

6%

**CALCIUM**

2%

**IRON**

6%





## Honey Bear Breads

### BREAD

6 to 6½ cups Pillsbury's BEST® All Purpose or Unbleached Flour

½ cup sugar

¼ cup cocoa

1 teaspoon salt

½ teaspoon cinnamon

2 pkg. active dry yeast

1 cup milk

½ cup warm water

½ cup margarine or butter

1 teaspoon vanilla

3 eggs

### GLAZE

¼ cup margarine or butter

2 tablespoons honey

Chocolate chips, raisins,  
icing or assorted candies  
Ribbon

Grease 2 large cookie sheets. Lightly spoon flour into measuring cup; level off. In large bowl, combine 2 cups flour, sugar, cocoa, salt, cinnamon and yeast; blend well. In small saucepan, heat milk, water and ½ cup margarine until very warm (120 to 130°F.). Add warm liquid, vanilla and eggs to flour mixture. Blend at low speed until moistened; beat 2 minutes at medium speed. By hand, stir in 3 cups flour to form a stiff dough. On floured surface, knead in 1 to 1½ cups flour until dough is smooth and elastic, about 5 minutes. Place dough in greased bowl; cover loosely with plastic wrap and cloth

towel. Let rise in warm place (80 to 85°F.) until light and doubled in size, about 1 hour.

Punch down dough several times to remove all air bubbles. To form 4 bears, divide dough into 4 equal parts. To shape each bear, divide 1 part in half. Shape 1 half into smooth oval ball for bear's body; place on prepared cookie sheet. Cut remaining half of dough into 2 equal parts. Pinch two 1-inch balls from 1 part for bear's ears; shape remaining dough into smooth round ball for bear's head and attach to body. Flatten 1-inch balls for ears and position on head. Cut remaining part of dough into 4 equal pieces; shape into arms and legs and attach to bear's body. Cover with cloth towel; let rise in warm place until light and doubled in size, about 30 to 40 minutes.

Heat oven to 350°F. Bake 15 to 20 minutes. Meanwhile, in small bowl combine margarine and honey. Remove breads from oven; brush generously with glaze. Return to oven and bake an additional 5 to 7 minutes or until glaze is set and loaves sound hollow when lightly tapped. Cool 5 minutes; remove from cookie sheets. Cool on wire racks. Decorate as desired and tie ribbon bow around neck. 4 breads; 4 servings each.

#### NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/16 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	320	PROTEIN	10%
PROTEIN	8g	VITAMIN A	8%
CARBOHYDRATE	49g	VITAMIN E	•
FAT	11g	THIAMINE	25%
SODIUM	260mg	RIBOFLAVIN	20%
POTASSIUM	115mg	NIACIN	15%
		CALCIUM	4%
		IRON	15%

\*Contains less than 2% of the U.S. RDA of this nutrient.



# Tips For Baking



**Folding Ingredients** Beaten egg whites or whipped cream into another mixture. Egg whites and whipped cream both contain air in the form of small bubbles. Folding, rather than mixing, is done to retain the air in the mixture. Start with a large bowl containing the heavier mixture and place a portion of the egg whites or whipped cream on top of the heavier mixture. Use a circular motion with a rubber spatula to cut through center of mixture across bottom of bowl, lifting up and over. After each fold, rotate the bowl slightly in order to incorporate the ingredients evenly. Fold in remaining egg whites or whipped cream until both mixtures are uniformly but lightly combined.

**Separating Eggs** Tap the side of the egg on edge of a bowl or cup to crack the shell. Pass the yolk from shell to shell, dropping the white into a cup before adding it to the other whites in the bowl. If a little yolk gets into the whites, scoop it out. The presence of any yolk in the whites will ruin them.

**Beating Egg Whites** Egg whites may be beaten with an electric mixer, rotary eggbeater, or whisk. Bowl and beater must be clean and dry. Even a small amount of grease or oil will prevent the whites from whipping properly. Beat the whites slowly, gradually increasing the speed as they begin to foam. Beat until they hold shape or point. Do not beat egg whites ahead of time. They must be folded in *immediately* after they are beaten.

**Whipping Cream** Cream may be whipped with electric mixer, rotary eggbeater or whisk. Cream, bowl and beaters should be very cold. To avoid spattering, beat slowly, gradually increasing speed as cream thickens. Do not whip cream too far ahead of time or it will separate. If this happens, mix briefly with a wire whisk.

**Kneading** Work dough with a press and fold motion to evenly distribute ingredients and develop texture. Flatten the ball of dough and fold in half toward you. Press and push away with the heel of your hand. Rotate the ball a quarter turn and repeat process until dough surface is smooth.

**Blanching Almonds** Place shelled nuts in a bowl. Pour boiling water to cover, and let sit for one minute. Drain and pinch off the skins.

**Toasting Nuts** Preheat oven to 375°F. Spread nuts in a single layer on baking sheet. Bake for 5 to 10 minutes, turning nuts once. Watch closely as nuts may be golden one minute and dark brown the next.

**Measuring Dry Ingredients** Use standard graded sets of flour:  $\frac{1}{4}$  cup,  $\frac{1}{3}$  cup,  $\frac{1}{2}$  cup and 1 cup. Spoon dry ingredients into measure, and level off with a spatula.



## Tips For Baking

*continued*



**Measuring Liquid Ingredients** Use glass or plastic measuring cups with pour spout. With cup sitting on a flat surface, read at eye level. Fill to the line indicated.

**Measuring Small Quantities of Ingredients** Use measuring spoons for correct measurement. For dry ingredients, fill the spoon and level off with a spatula. Precise measurements are essential for successful baking.

## Dictionary of Baking



**Bake** To cook in an oven with dry heat. Oven should always be preheated 10-15 minutes.

**Batter** A mixture of flour, liquid and other ingredients that is thin enough to pour.

**Beat** Thoroughly combine ingredients and incorporate air with a rapid, regular motion. This may be done with a wire whisk, rotary eggbeater, electric mixer or food processor.

**Blanch** To immerse briefly in boiling water and cool quickly in ice water. Also, to pour boiling water over nuts or tomatoes to loosen skins.

**Blend** To thoroughly combine two or more ingredients.

**Boil** To cook in liquid in which bubbles rise continually to the surface and break.

**Caramelize** To heat sugar until it is melted and brown. Browning of sugar achieves a distinct flavor.

**Chill** To refrigerate until cold.

**Chop** To cut into random sized pieces.

**Cool** To allow to come to room temperature.

**Cream** To combine two or more ingredients by beating the mixture until light and well blended.

**Crimp** To seal edges of two layers of dough with the tines of a fork.



# Dictionary of Baking

*continued*

## V

**Cut in** To combine solid fat with dry ingredients by using a pastry blender or two knives in a scissor motion until particles are of the desired size.

**Dash** To add less than  $\frac{1}{8}$  measuring teaspoonful.

**Dot** To distribute small amounts of butter evenly over the surface of pie filling or dough.

**Drizzle** To sprinkle drops of glaze or icing over food in random manner from tines of a fork or the end of a spoon.

**Dust** To sprinkle lightly with sugar or flour.

**Flute** To make a decorative scalloped edge on pie crust or pastry.

**Glaze** To coat with a liquid, thin icing or jelly either before or after food is cooked.

**Grease** To rub fat on surface of pan or dish to prevent sticking.

**Mixing Just Until Moistened** To combine dry ingredients with liquid ingredients until dry ingredients are thoroughly moistened but mixture is still lumpy.

**Packed Brown Sugar** To fill measuring cup by pressing with a spoon. Sugar will hold its shape when cup is inverted.

**Partially Set** To chill gelatin mixture until it thickens to the consistency of unbeaten egg whites.

**Rolling Boil** To cook a mixture until it appears to rise in the pan. The surface billows rather than bubbles.

**Rounded Teaspoon** To mound dough slightly in a measuring teaspoon.

**Score** To mark a pattern on dough with a knife, making a slight indentation but not cutting all the way through.

**Simmer** To cook in liquid barely below the boiling point. Bubbles form slowly just under the surface.

**Soft Peaks** To beat egg whites or cream to the stage where mixture forms soft rounded peaks when beaters are removed.

**Stiff Peaks** To beat egg whites or cream to the stage where mixture will hold stiff pointed peaks when beaters are removed.

**Toss** To mix lightly with a lifting motion, using two forks or spoons.



## Pan Alternatives



If a recipe calls for a size of baking pan you don't have, you can generally use what you *do* have on hand. Use the following list for practical substitutions. Remember, changing pan sizes will alter baking time. Smaller pans of the same shape will take *less* baking time. Shallow pans will take less time than loaf pans with higher sides.

### RECIPE CALLS FOR:

9x5x3-inch loaf pan

8½x4½x2½-inch loaf pan

10-inch fluted tube pan

13x9x2-inch pan

One 9-inch round pan

Two 9-inch round pans

### SUBSTITUTE:

two 7½x3¾x2¼-inch loaf pans OR  
three 5½x3¼x2¼-inch loaf pans.

two 5½x3¼x2¼-inch loaf pans.

one 10x4-inch tube pan OR one  
12-cup ring mold OR two 9x5x3-inch  
loaf pans.

two 9-inch round pans OR two 8-inch  
round pans OR two 8-inch square  
pans.

one 8-inch square pan.

three 8-inch round pans

## Simple Measures



These commonly used equivalent measures will simplify your recipe preparation.

### GENERAL

3 teaspoons = 1 tablespoon

4 tablespoons = ¼ cup

5 tablespoons + 1 teaspoon = ⅓ cup

16 tablespoons = 1 cup

2 cups = 1 pint

2 pints = 1 quart

### BUTTER

½ oz. (⅛ stick) = 1 tablespoon

1 oz. (¼ stick) = 2 tablespoons

2 oz. (½ stick) = 4 tablespoons

4 oz. (1 stick) = ½ cup

16 oz. (4 sticks) = 2 cups



# Index



Blueberry Muffins.....	p. 30	Peanut Butter Cookies.....	p. 4
Braided Holiday Stollen.....	p. 37	Peanut Butter Cups.....	p. 14
Carrot Cake With Creamy Supreme Frosting.....	p. 20	Pear Tart Elegante.....	p. 42
Chocolate Chip Cookies.....	p. 5	Pineapple Upside Down Cake.....	p. 16
Chocolate Sour Cream Cake.....	p. 15	Pineapple Zucchini Bread.....	p. 25
Chocolate Truffle Cookies.....	p. 41	Popovers That Pop.....	p. 31
Corn Muffins.....	p. 27	Quick Caramel Rolls.....	p. 29
Cream Cheese Sugar Cookies.....	p. 42	St. Lucia's Wreath.....	p. 36
Creamy Lemon Lite Dessert.....	p. 21	Salted Nut Bars.....	p. 5
Dilly Casserole Bread.....	p. 26	Salted Peanut Chews.....	p. 7
Favorite Fudge Brownies.....	p. 6	Shortcake.....	p. 19
Fresh Orange Cookies.....	p. 8	Snickerdoodles.....	p. 8
Ginger Cookie Cut-Outs.....	p. 39	Sour Cream Coffee Cake.....	p. 17
Holiday Cranberry Bread.....	p. 37	Sour Cream Pound Cake.....	p. 14
Honey Bear Breads.....	p. 44	Speedy Whole Wheat Bread.....	p. 28
Honey Granola Bread.....	p. 24	Streusel Pecan Pie Squares.....	p. 19
Miniature Custard Cream Puffs.....	p. 41	Sunburst Lemon Bars.....	p. 11
Old-Fashioned Baking Powder Biscuits.....	p. 24	Swedish Tea Cakes.....	p. 11
Pancakes.....	p. 32	Waffles.....	p. 33
		Whole Wheat Bubble Loaf.....	p. 38

## ORDER FORM

Yes, I would like to order Pillsbury's LOVIN' FROM THE OVEN Cookbook. I have enclosed one UPC code from any Pillsbury's BEST® flour package, and 50¢ for postage and handling, for **EACH** cookbook requested. Send to:

LOVIN' FROM THE OVEN  
P.O. Box 5877  
Minneapolis, MN 55460

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_

Offer good in USA—void where prohibited, restricted, or taxed by law. Please allow 6-8 weeks for delivery. Offer good while supply lasts.